

BJCP STUDY COURSE CLASS SCHEDULE: WINTER 2013

Classes will be held at:
Keystone Homebrew Supply
435 Doylestown Rd (Rt. 202)
Montgomeryville, PA 18936

Instructor: Andy Hejl
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Session 1: Monday, January 7th, 2013 7:00pm

Orientation: *Mastering the BJCP*

Course Overview
The BJCP and Exam Structure
How to Judge a Beer
What Happens at a Homebrew Competition?

Tasting and analysis: Pale Continental Lagers

Review Materials

BJCP Styles: 1. Light Lager, 2. Pilsner
BJCP Study Guide pp 2-46
Continental Pilsner by David Miller
Bavarian Helles by Horst Dornbusch
BJCP MEMBERSHIP GUIDE(http://www.bjcp.org/docs/First_Time_Judge_Packet.pdf)

Session 2: Tuesday January 15th, 2013 7:00pm

Technical talk: *Water*

Minerals, pH, hardness, water adjustment, and the effect of water on the development of world beer styles.

Tasting and analysis: Amber and Dark Continental Lagers

Review Materials

BJCP Styles: 3. European Amber Lager, 4. Dark Lager, 5. Bock
BJCP Study Guide pp. 47-49
Bock by Darryl Richman
Vienna, Maerzen, Oktoberfest by George and Laurie Fix

Session 3: Tuesday January 22nd, 2013 7:00pm

Technical talk: *Malts and Adjuncts*

An overview of the malting process including malt biochemistry, discussions of malt types, adjuncts, and the styles with which different malts are associated.

Tasting and analysis: Stouts and Porters

Review Materials

BJCP Styles: 12. Porter, 13. Stout
BJCP Study Guide pp. 50-53
Porter by Terry Foster
Stout by Michael Lewis

Session 4: Sunday January 27th, 2013 12:00 noon

Technical talk: *Flavor and Taste*

The basics of flavor, taste and human sense of perception

Tasting and analysis: Beer faults with Siebel Institute Sensory Training Kit

Review Materials

BJCP Styles: 6. Light Hybrid Beer, 7. Amber Hybrid Beer, 15. German Wheat and Rye Beer
BJCP Study Guide pp. 69-73
German Wheat Beer by Eric Warner
Kölsch by Eric Warner
Altbier by Horst Dornbusch
Brewing with Wheat by Stan Hieronymus

Session 5: Monday February 4th, 2013 7:00pm

Technical talk: Wort Production

Mash biochemistry, mashing types used for different beer styles, mash schedules and enzymes

Tasting and analysis: British Ales

Review Materials

BJCP Styles: 8. English Pale Ale, 9. Scottish and Irish Ale, 11. English Brown Ale

BJCP Study Guide pp. 54-58

Pale Ale, 2nd Ed. by Terry Foster

Brown Ale by Ray Daniels and Jim Parker

Mild Ale by David Sutula

Scotch Ale by Gregory J. Noonan

Session 6: Tuesday February 12th, 2013 7:00pm

Technical talk: Hops

Hop biochemistry, hop varieties, IBUs, hopping schedules and the association with different beer style

Tasting and analysis: American ales, IPA and Strong Ales

Review Materials

BJCP Styles: 10. American Ale, 14. India Pale Ale (IPA), 19. Strong Ale

BJCP Study Guide "Hops" pp. 59-63

Barley Wine by Fal Allen and Dick Cantwell

IPA by Mitch Steele

For the Love of Hops by Stan Hieronymus

Session 7: Tuesday February 19th, 2013 7:00pm

Technical talk: Yeast and Fermentation

Characteristics of different yeast strains, bacteria, by-products, and relationship to world beer styles

Tasting and analysis: Trappist and Belgian styles

Review Materials

BJCP Styles: 16. Belgian and French Ale, 18. Belgian Strong Ale

BJCP Study Guide pp. 64-68

Belgian Ale by Pierre Rajotte

Farmhouse Ales by Phil Markowski

Brew Like a Monk by Stan Hieronymus

Yeast by Chris White and Jamil Zainasheff

Judging Opportunity: Saturday February 23rd, 2013 9:00am

War of the Worts

waroftheworts@keystonehomebrew.com

<http://www.keystonehops.org/wotw>

Session 8: Tuesday February 26th, 2013 7:00pm

Technical talk : Troubleshooting Beer Flavor

A discussion of how positive and negative attributes are perceived and produced, the beer styles with which they may be associated and corrective measures. Includes detailed analysis of the flavor descriptors on the beer score sheet.

Tasting and analysis: Sour Beers

Review Materials

BJCP Styles: 17. Sour Ale, (20. Fruit Beer, 21. Spice/Herb/Vegetable Beer, 22. Smoke-Flavored and Wood-Aged Beer, 23. Specialty Beer). Review all especially 22A. Classic Rauchbier

BJCP Study Guide pp. 69-73

Lambic by Jean-Xavier Guinard (out of print)

Wild Brews by Jeff Sparrow

Smoked Beers by Ray Daniels and Geoffrey Larson

Exam

Tuesday March 5th, 2013 7:00pm